



# Sweet Potato Bacon Biscuits

*By Chef Jeremy Langlois*

## INGREDIENTS

- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon firmly packed dark brown sugar
- 1 teaspoon kosher salt
- $\frac{3}{4}$  teaspoon cream of tartar
- $\frac{1}{4}$  teaspoon cayenne pepper
- $\frac{1}{3}$  cup butter, cut into pieces
- 1 cup shredded sharp Cheddar cheese
- 4 slices cooked and crumbled bacon
- 1 cup whole milk
- $\frac{1}{2}$  cup mashed sweet potato

## DIRECTIONS

1. Preheat the oven to 450°. Line a large baking sheet with parchment paper.
2. In large bowl, whisk together flour, baking powder, brown sugar, salt, cream of tartar, and cayenne. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Stir in Cheddar cheese and bacon. Make a well in the center of the flour mixture.
3. In a small bowl, whisk together milk and sweet potato. Add sweet potato mixture to flour mixture.
4. Using a fork, stir just until combined. Turn dough out onto a well-floured surface. Knead gently 12 times. Roll dough to a  $\frac{3}{4}$ -inch-thick rectangle. Cut into 8 rectangular pieces.
5. On a reserved baking sheet, place biscuits 1 inch apart. Bake until lightly browned, about 12 minutes. Serve warm.